



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

Ivy Inc
Buffet City
8617 W Brown Deer Rd
Milwaukee, WI

5/9/2013

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

**Fee Amount:
\$107.00**

Code Number	Description of Violation	Correct By
1-104.11	Sushi has been suspended until the proper paperwork has been approved by the Health Department. Your process may not continue until a variance has been approved.	5/23/2013
2-401.11	Personal beverages were seen at the cookline prep table and on another prep table. Employees may only eat in designated areas not in the food preparation area.	5/23/2013
3-203.12	No shellstock tags were found. Shellstock tags must remain attached to the container until empty and kept for 90 days. Keep the tags for 90 days and keep organized in envelopes or another organized way. Do not mix multiple lots of mussels together. Keep all different lots separate.	5/23/2013

3-302.11	<p>There were many cross contamination risks throughout the kitchen. In the walk in meat cooler there was: cooked food on top of raw chicken, raw ribs next to and over cooked ground beef, raw mussels over spring rolls, raw chicken over sesame balls, raw shrimp over cooked crab, raw chicken over raw fish and condensate dripping onto raw fish. In the Turboair upright cooler there was raw chicken over and next to cooked egg rolls and raw shell eggs over crab meat. At the meat prep sink there were large bags of potatoes and cabbage stored next to the raw meat prep sink where they can be splashed with raw meat juices - move raw vegetables away from meat prep sink. By the mop sink they were storing onions too close to the floor and mop sink where dust and dirty water could contaminate the onions - move onions up to a upper shelf.</p> <p>Also, in the walk in freezer there are raw meats frozen in plastic grocery shopping bags. Use only food grade bags because shopping bags may contain pesticides. In the walk in freezer there was uncovered food getting freezer burnt - keep all food covered and protected.</p> <p>All food must be protected from cross-contamination.</p>	5/23/2013
3-304.11	<p>There were many dirty pieces of food equipment and cross contamination of surfaces, utensils and other items.</p> <ol style="list-style-type: none">1. Discontinue using plastic container as ladels. Buy ladels for sauces.2. Discontinue having dirty towels on the clean side of the dishwashing drainboard.3. Clean the slight amount of mold out of the ice maker.4. There were many deeply grooved and mold stained cutting boards. Stop putting the dirty contaminated cutting boards on the bottom shelves of prep tables next to food and clean pans. Once you are done prepping your food item, take the board to the dishwasher for proper cleaning. Toss out bad cutting boards and replace them.5. Discontinue using dirty towels under cutting boards as this may contaminate the food items. Buy "board mates" for this purpose.6. Clean the dirty can opener.7. Clean the dirty grinder and blender and all their parts.8. Stop storing dirty knives on magnetic strips.9. Stop storing dirty knives between prep coolers.10. At the warewashing area there are dirty utensils in dirty greasy tubs. These are supposed to be clean and have been cross contaminated or not cleaned thoroughly.11. In the warewashing area, toss out all tubs that are cracked or damaged. Food equipment must be clean and sanitized before used with food.	5/23/2013



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3-304.14	Dirty wiping cloths were everywhere. Store wiping cloths in a sanitizing solution between use.	5/23/2013
3-501.13	Shrimp was sitting in the meat prep sink without running water. Thaw foods in a refrigerator or under cold running water.	5/23/2013
3-501.16	Fried potatoes 121F, cooked cabbage 117F, dim sum 117F at the buffets. There was not enough water in the steamer jackets, keep water at appropriate levels. Potentially hazardous food must be held hot at 135 degrees or above.	5/23/2013
3-501.16	At the buffet: cheesecake 67F, eclairs 63F, melons 52-55F, crab meat salad 49F. At the cook to order station: noodles 46F, sprouts 45F, garlic and oil 68F, sushi rice 66F - there was not enough refrigeration or ice at these areas. Potentially hazardous food must be held cold at 41 degrees or below.	5/23/2013
3-501.17	None of ready to eat foods were date marked. This included par cooked chicken, rice and noodles, egg rolls, desserts/pastries, pie, crab meat, open cans of vegetables, pudding, all cooked meats/seafoods, etc... Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded.	5/23/2013
4-501.11	Repair the walk in meat coolers condenser so that it does not drip and contaminate food.	5/23/2013
	Repair the walk in freezers condenser so that ice and water do not drip and accumulate.	



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4-601.11	<p>Clean and maintain these various non food contact items:</p> <ol style="list-style-type: none">1. Clean the dripping grease off the main hood2. The floors and walls of the entire kitchen are very dirty. Clean the entire kitchen floor and pay close attention to the corners and areas under shelves and equipment.3. Clean all sauce and spice buckets free from grease and food debris.4. Clean the grease and food off all shelving units.5. Clean the entire walk in meat cooler floor and all the shelving. It is very wet and smells bad.6. Clean the entire walk in vegetable cooler floor free from water and food debris.7. Clean the entire flour area to include the shelves, bins, and walls.8. Clean the entire mop and hot water tank area to include drains, walls, corners, pipes etc. It is exceedingly dirty in this area with grime and food debris.9. Clean all food and dirty dish carts.10. Clean inside the Turboair upright cooler free from food debris.11. In the warewashing area clean the stainless steel wall coverings, the shelves and the greasy dishwasher hood filters.12. Clean under the deep fryer area and the outsides of the deep fryers.	5/23/2013
5-205.11	<p>2 hand sinks had scrubbies in them. Handsink was not available for use. Make sure the handsink is always available. Discontinue storing cleaning items in the hand sinks.</p>	5/23/2013
6-301.12	<p>There was no paper towels in the employee bathroom. Provide single service toweling for all handsinks.</p>	5/23/2013



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6-501.114

Maintain the premises and complete the following:

5/23/2013

1. Plumb both walk in cooler drain lines to the floor drain and clean the slime mold out of the drain.
2. Recaulk the mop sink by the wall.
3. Replace the rear screen doors so that they fit properly and have no gaps at all.
4. Recover the bottom shelf of the cookline rice table with stainless steel and seal. It is rusted and no longer cleanable. Discontinue storing utensils directly on it.
5. Repair the floor tiles in the warewashing area where it is cracked and portions of the tiles are missing. Do not allow water to pool in these depressions.

7-202.12

When sanitizer solutions were made for the wiping cloth buckets, the bleach levels were well over 200+ppm which is unsafe. Keep solutions at 100ppm and use your test strips to check the levels. All toxic materials must be used following the manufacturers directions.

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7-208.11 Hydrogen peroxide, vaseline and other supplies were on the prep table. First aid supplies must be stored in a safe location to prevent contamination of food and food equipment. 5/23/2013

Notes:

FDL ok
CFM is Qiyen Chen exp. 9/18/2016

NOTES:

The dishwasher was rinsing at 150.6F and is using chlorine for sanitization. According to the Ecolab chart on the wall the water temp should be 120-140F. You may want to adjust the temperature but as long as it is sanitizing it is not a violation. Chlorine test check was good at slightly over 100ppm.

Do the following:

1. Remove the Nesco roaster and crock pots from the premises. Only commercial grade equipment is allowed.
2. Clean the large floor fan free from dust.
3. Discontinue using a towel on carts for food service. Use clean/dry hot pads, boards or trivets.
4. Make sure all handsinks and faucet handles are kept clean.
5. At the waitstation, discontinue storing the ice scoop in the ice.
6. Clean the inside the cabinets at the sushi station and front grill area.
7. Replace all burnt out hood bulbs.
8. Keep all kitchen doors closed to prevent insects from entering.

On 5/9/2013, I served these orders upon Ivy Inc by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature